

Tasting Notes



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note.

The name was also inspired by an opera-singing mother and an early life spent in the theatre.

"Ruby in colour with an expressive nose of plum stone, cinnamon, chocolate and hints of truffle, this Pinot Noir has a gentle silky palate with sweet fruit tempered by fine tannins, roasted wild herbs and a long lingering finish". Olly Masters (Winemaker)

Vintage

The season started well with hot and settled conditions which continued until December but then this warm weather gave way to strong winds and rains. Over the summer through to March, rainfall was higher than usual (273mm) which was useful from a canopy perspective but the wet conditions required more vigilance in the vineyard. By April when harvest started, more settled weather returned with many warm autumn days. Our intensive canopy and crop management program resulted in harvest volumes in line with estimates and the wines showing good structure and precise varietal flavours. All the fruit was hand-picked on the estate at between 3 – 5.7 tonnes per hectare.

Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo	Variety / Clones	777 (30%), 5 (25%), 667 (22%), 6 (15%), & 4 (8%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	30 March – 19 April 2011
Harvest Analysis	Brix: 23.8-26.0 / pH: 3.43-3.52 / TA: 6.6-9.7 g/l	Bottled	10 December 2012 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.57 / TA: 5.7g/l	Cellaring	1 - 6+ years

Winemaking

The fruit was chilled overnight before crushing the next day typically as 3 – 5 tonne lots. The crushed fruit was then cold soaked for 5 to 7 days after which it was allowed to warm as the natural yeast ferment took place. Cooling was used to ensure the ferments peaked below 32 deg C. The wine was then held warm (>20 deg C) post ferment to allow ongoing tannin integration. After an average of 23 days on skins the wines were then pressed to tank where they were settled for 1 – 2 days before being racked into French oak hogsheads (30% new, 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring. The wine was then racked out of barrels prior to the 2012 vintage and returned to barrels. It was then partially filtered prior to being bottled in December 2012.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.